

Jack Sprat Vegan Valentine's Day Dinner

February 14th, 2025

1st

Baked Vegan Feta house herb & flax seed crackers, apple caponata *v/gf*

2nd

Lions Mane Ceviche pickled radicchio, blood orange, pink peppercorn,
saffron lemon grass broth *v/gf*

3rd

Fig Salad compressed baby beets, fresh figs, pistachio,
white balsamic reduction, micro basil, almond ricotta *v/gf*

4th

Braised Celeriac Root pomegranate glaze, roasted fennel,
clementine beurre blanc, crispy buckwheat *v/gf**

5th

Chocolate & Strawberries white & dark chocolate vegan mouse,
strawberry rose water panna cotta *v/gf*

\$125 per person

*gf – gluten free | v – vegan | *with omission*

Chef Ryan Gelosa